

## Exclusive Chambers THERMOWELL Directions

**IMPORTANT.** Kettle must be covered with tight-fitting lid and Thermowell must be covered with Thermowell lid during "gas on" and "retained heat" periods.

### DO NOT PREHEAT "THERMOWELL"

FOOD	GAS ON FULL (Food must be brought to good brisk boil)	RETAINED HEAT (Gas turned off completely)
<b>Fresh Meats and Poultry</b>		
Beef.....	In 1 to 2 cups water 15 to 25 minutes	2 to 4 hours or longer
Chicken.....		
Irish Stew.....		
Lamb.....		
Mutton.....		
Pork.....		
Veal.....		
<b>Cured Meats</b>		
Cured Beef.....	In 2 to 4 cups water 20 to 30 minutes	3 to 5 hours or longer
Smoked Ham.....		
Pickled Tongue.....		
<b>Vegetables (Ordinary-Fresh)</b>		
Cabbage.....		
Carrots.....		
Kale.....		
Okra.....		
Onions.....		
Parsnips.....		
Potatoes.....		
Squash.....		
Turnips.....		
Yams.....		
Asparagus.....		
Brussels Sprouts.....		
Cauliflower.....		
Spinach.....		
Tomatoes.....		
Beets.....		
String beans.....		
<b>Vegetables (Frozen)</b>		
Do NOT thaw.....		
<b>Vegetables (Dried)</b>		
Beans (navy, pinto, etc.).....		
Lentils.....		
Split Peas.....		
<b>Cereals</b>		
Cream of Wheat.....		
Farina.....		
Grits.....		
Many Baby Foods.....		
Oatmeal.....		
Raisins.....		
Wheatena.....		
Corn Meal, Mash.....		
Rice.....		
(For dry boiled rice, use only 2 times as much water as rice).....		
<b>Soups</b>		
Fresh Vegetable.....	15 to 20 minutes	30 minutes or longer
Dried Vegetable (bean, lentil, etc.).....	Approx. 30 minutes	3 to 5 hours or longer
Meat or Poultry Stock.....	Approx. 30 minutes	2 to 3 hours or longer
<b>Fruits (Fresh)</b>		
Apples.....	15 to 20 minutes	30 minutes or longer
Peaches.....	Approx. 30 minutes	3 to 5 hours or longer
Pears.....		
Pineapple.....		
<b>Fruits (Dried)</b>		
Dried Apricots.....		
Dried Peaches.....		
Dried Prunes.....		
<b>Boston Brown Bread</b>		
<b>Steamed Puddings</b>	30 to 45 minutes (Use Thermowell Double Boiler. For large quantities, use Oven same way)	2 1/2 to 5 hours or longer

**USE LESS WATER.** Because gas burns only a fraction of the complete cooking time, it is not necessary to allow for large quantities of escaping steam. Only about  $\frac{1}{2}$  cup liquid is ample for evaporation for each 10 minutes of "gas-on" time in the Thermowell. Foods with large water or fat content require even less liquid. When roasting, "with the gas turned off" in the Chambers Oven, it is customary to add no water at all to fat cuts, and only  $\frac{1}{2}$  to 1 cup to tough, lean meat or poultry.

**COOK SEVERAL FOODS TOGETHER IN "THERMOWELL."** Rice, prunes and carrots cook together with a minimum of gas and labor in the triple kettle. They require only 10 minutes of gas, and can stay in the Thermowell long past their cooking periods.

### ADD VEGETABLES 10 MINUTES BEFORE TURNING OFF GAS IN OVEN OR "THERMOWELL"

When cooking the average family-quantity of vegetables, such as potatoes, carrots and small, to medium-sized onions, around a pot of beans in the Thermowell, remove the lid in the first place, then add the vegetables only 10 minutes before turning off the gas to "cook with the gas turned off." Vegetables can then remain in the kettle or roaster until time to remove the meat, or longer, and still be firm and tasty.

**ELIMINATE POT-WATCHING WITH RETAINED-HEAT COOKERY.** Given on this chart are approximate minimum cooking times, but whenever "or longer" appears in the "Retained Heat" column, it is not necessary to remove food when done. Nothing can burn or scorch after the gas has been turned off, and how much extra "retained heat" is the important factor. Some users prefer to remove from the Thermowell approximately when done, fresh or frozen spinach, asparagus, green peas, etc. Usually they can stay in the Thermowell the 30 minutes required for potatoes, however, and still retain their bright color.

**IMPORTANT:** When foods are cooked by oven heat entirely, and not on "retained heat," they must be removed when done.

**FOR MAXIMUM HEAT RETENTION** fill the Oven as full as possible. See cook book for suggested Oven meals. Put Thermowell kettles of vegetables dried fruit, or soup into the Oven with a roast 10 to 20 minutes before turning off the gas ("gas on" specified for the Thermowell). Remove with the roast. The more food there is in the Oven to absorb heat in the first place, the better will be the heat retention.

**KETTLES FOR "THERMOWELL."** Any kettle with a tight-fitting lid that will fit in the Thermowell and permit tight closing of Thermowell lid, can be used. There are very convenient utensils, however, especially that clamps into large kettle lid to make another type of *double boiler*.

**No. 60. Twin Thermowell Utensil** has two 3-quart sections; is ideal for soups and pot roasts for the small family; holds enough potato and another vegetable for the larger family.

**No. 90. Triple Thermowell Utensil** has three 2-quart sections; makes it possible to cook three foods at once in separate kettles. Not necessary to use all three sections at once.

**These fine aluminum kettles can be ordered from any Chambers Range dealer.**

**PREHEAT "THERMOWELL" 5 MINUTES FOR PASTRY.**

**DO NOT PREHEAT "THERMOWELL" FOR CASSEROLE FOODS** in Thermobaker.

**PIE—Preheat 5 min.—"gas on" about 15 min.—"retained heat" 30 min. or longer.**

**BAKED POTATOES—NO preheat—"gas on" 20 to 30 min.—"retained heat" 30 to 60 min. or longer.**

**CASSEROLE DISHES—NO preheat—"gas on" 15 to 20 min.—"retained heat" 1/2 to 2 hrs. or longer.** Pastry should have risen and begun to brown lightly when gas is turned off for retained heat cooking. Foods in casserole should be bubbling or sizzling slightly before gas is turned off. Gas should be turned on FULL.

**TO LIGHT "IN-A-TOP" BROILER AND GRIDDLE** open the Broiler by turning handle at left end of range, turn on gas and touch lighted match to bottom of burner. Preheat Broiler 5 to 15 minutes, with Sizzling Platter in high position, for most broiler and griddle cooking.

**ADJUST HEIGHT OF SIZZLING PLATTER** by turning small handle on front of range at right of Broiler.

**DO NOT TEMPER GRIDDLE.** Simply wash it, grease it lightly for most foods, and use as you would any separate griddle or frying pan. Preheat about 5 minutes for most foods, until drop of water dances on it. Turn gas down slightly (or lower Sizzling Platter underneath) if necessary to maintain correct temperature. Use Broiler and Griddle at same time. Be sure grease tray is in place in back of broiler box when using Griddle.

**WIPE GRIDDLE CLEAN BEFORE LIGHTING BROILER BURNER** to prevent burn-in spots. After use, pour water on WARM Griddle for soak period, remove water with paper or cloth for final washing (and scouring if necessary). Griddle lifts out to be washed with pots and pans; should be kept clean exactly the same way.

Copyright 1949, Chambers Corporation, Shelbyville, Indiana

# Time, Temperature & Retained Heat Chart for Chambers OVEN ("C" Models)

**COOK BY STRAIGHT OVEN HEAT CONTROL IF YOU WISH.** Your Chambers Range will cook beautifully "with the gas turned on" too.

**TO LIGHT THE OVEN,** set the Oven Heat Control (thermostat) to the required temperature. Turn the gas on FULL, and light. Always keep the Oven gas turned on FULL; your Heat Control automatically raises and lowers the gas flame to maintain the required temperature. Burn gas 10 minutes before putting food into Oven; this is called "preheat."

**TO SEAR IN OVEN,** place roast into preheated Oven and leave uncovered 10 to 20 minutes, or until meat begins to brown; add  $\frac{1}{2}$  cup liquid if meat is lean or tough (tender cuts should require NO liquid); cover, continue burning gas until roast (uncovered and covered) has had full "gas on" time specified on chart. Tender cuts can be cooked lidless, but waterless roasting WITH lid on roaster minimizes splatter that may occur with fat meat.

**TO SEAR ON COOKING TOP,** brown meat in bottom of roaster over top burner. Add  $\frac{1}{2}$  cup liquid if meat is lean or tough, or if large amount of gravy is desired; cover; place in preheated Oven, and follow this chart for "gas on" and "retained heat." This method is recommended for small roasts with vegetables cooked around them in the roaster.

**ADD VEGETABLES** 10 to 15 minutes before turning off gas.

**FOR BONED AND ROLLED ROASTS,** increase "gas on" time given below 1 to 2 minutes per pound of meat; increase "retained heat" 5 minutes per pound.

Anything you always have started in a cold oven in other equipment, can be started in a cold Chambers Oven. The following instructions, however, are based on preheating the Oven.

**REMOVE WHEN DONE,** foods listed below that do NOT have "or longer" printed after the time given under "Retained Heat."

**AT ALTITUDES OVER 3000 FEET,** increase "gas on" and "retained heat" 10 percent for each thousand feet over 3000; increase liquid slightly. Consult local authorities for corrections in pastry recipes.

## PREHEAT OVEN 10 MINUTES FOR EVERY FOOD ON CHART BELOW

FOOD	HEAT CONTROL SETTING	GAS ON FULL with Food in Oven	RETAINED HEAT (Gas Off Completely)	FOOD	HEAT CONTROL SETTING	GAS ON FULL with Food in Oven	RETAINED HEAT (Gas Off Completely)
<b>ROASTS (MEAT AND POULTRY)</b>							
1 to 2 pounds.....	500	15 minutes	1 to 1½ hours or longer	Bread, Yeast.....	350	45 to 60 minutes	
3 to 4 pounds.....				Baking Powder Biscuit.....	450	12 to 15 minutes	
Rare.....	500	20 minutes	45 minutes	Corn Bread.....	400	20 to 35 minutes	
Beef, Medium.....	500	20 minutes	1½ hours	Ginger Bread.....	350	35 minutes	
[Well Done].....			2 hours or longer	Yeast Bread.....	400	20 minutes	
Game.....	500	20 minutes	30 minutes a pound or longer	Muffins.....	400	25 minutes	
Lamb, [Rare].....	500	20 minutes	15 minutes a pound	Pop-Overs.....	450	15 to 20 minutes	
[Well Done].....			30 minutes a pound or longer				
Mutton.....	500	20 minutes	30 minutes a pound or longer				
Pork.....	500	20 minutes	30 minutes a pound or longer				
Poultry.....	500	20 minutes	20 minutes a pound or longer				
Veal.....	500	20 minutes	30 minutes a pound or longer				
<b>LARGER ROASTS (MEAT AND POULTRY)</b>							
5 to 7 pounds [Rare].....	500	30 minutes	12 minutes a pound	Vanilla Cookies.....	400	10 minutes	
5 to 7 pounds [Medium].....	500	30 minutes	15 minutes a pound	Drop Bran Cookies.....	400	12 minutes	
[Well Done].....	500	30 minutes	20 minutes a pound or longer	Molasses Cookies.....	375	15 minutes	
8 to 10 pounds [Rare].....	500	35 minutes	12 minutes a pound				
[Medium].....	500	35 minutes	15 minutes a pound				
[Well Done].....	500	35 minutes	20 minutes a pound or longer				
12 to 15 pounds.....	500	45 minutes	4 hours or longer				
Over 15 pounds.....	500	45 minutes	4 hours or longer; relight gas and burn for 10 or 15 minutes; cook on retained heat 2 hours or longer				
<b>BAKED POTATOES</b>							
Small.....	500	15 minutes	20 minutes or longer	Pastry Shell.....	425	15 minutes	
Medium.....	500	20 minutes	30 minutes or longer	Apple Pie.....	425	35 to 45 minutes	
Large.....	500	20 minutes	40 minutes or longer	Cherry Pie.....	425	35 to 45 minutes	
<b>CASSEROLE DISHES, ETC.</b>							
Casserole Uncooked Food.....	500	15 to 20 minutes	1½ to 2 hours or longer	Gooseberry Pie.....	425	35 to 45 minutes	
Scalloped Dishes.....	450	15 minutes	1 hour or longer	Open Cross Pie.....	425	35 to 45 minutes	
Potatoes au Gratin.....	500	12 minutes	1 hour or longer	Rhubarb Pie.....	425	20 minutes	
Baked Beans.....	500	20 to 30 minutes	2 to 3 hours or longer	Pumpkin Pie.....	450	25 minutes	
(Boil dry beans in Thermowell in 3 times as much water as food, with 30 minutes of gas and 2 hours or longer of retained heat; remove; season; bake per above timing.)				Custard Pie.....	450	20 minutes	
FISH.....	450 to 500	20 minutes	20 to 60 minutes or longer (until greases begin to fry)				
							Set custard pans in pan of warm water.